



**Shiv Chhatrapati Shikshan Sanstha's  
Rajarshi Shahu Mahavidyalaya, Latur  
(Autonomous)**

**Department of Biotechnology and Food Processing Technology**

**In Collaboration with  
Rotary Club of Latur Midtown**

**A) Summary**

1) Title of Programme:	Domestic Milk Adulteration Inspection Camp			
2) Name of Organizing Department/Unit:	Biotechnology and Food Processing Technology in Collaboration with Rotary Club of Latur Midtown			
3) Name of the Coordinator(s)/ Convener(s)/ Organizer(s) of the Programme:	Principal: Dr. Mahadev Gavhane Vice-Principal: Prof. S. N. Shinde Head: Dr. S. S. Kulkarni.			
4) Date(s) of the Programme:	29 <sup>th</sup> March 2024			
5) Venue:	B. Voc FPT Lab. of Biotechnology Department			
6) Target Group:	Milk consumers in Latur city			
7) Number of Participants:	Male	Female	Total	
A separate list with signatures be maintained in the department/Unit)	Teaching	00	00	00
	Non-Teaching	00	00	00
	Participants	08	09	17
8) Name(s) and details of Resource Person(s), if any:	-			
9) Total Expenditure for the Programme:	NIL			
10) Source of Funding:	Not Applicable			

## **B) Report**

### **i. Title: Domestic Milk Adulteration Inspection Camp**

### **ii. Introduction:**

The "Domestic Milk Adulteration Inspection Camp" was organized by department of Biotechnology and Food Processing Technology in collaboration with Rotary Club of Latur Midtown on 29th March 2024, with the objective of addressing critical issues related to milk quality and safety within the domestic milk sample. This camp aimed to bring together stakeholders from different areas in Latur city which is involved in milk production, distribution, regulation, and consumer to collaborate on strategies for detecting and preventing milk adulteration. Throughout the camp, a series of insightful discussions, training sessions, and practical demonstrations were conducted to educate participants about the complexities of milk adulteration, the importance of adherence to quality standards, and the role of regulatory bodies in ensuring consumer confidence.

### **iii. Objectives of the Programme:**

The goal of this Program is-

- To increase awareness among dairy industry stakeholders about the issue of milk adulteration.
- To showcase technological innovations and testing methodologies for milk quality assessment.
- To encourage dairy farmers to follow Good Agricultural Practices (GAP) for clean milk production
- To provide access to affordable and user-friendly testing technologies for milk adulteration detection.

### **iii. Details of participants:**

17 participants (Male 08 and Female 09) attended the Programme.

### **iv. Brief summary of Events/ Session:**

The Department of Biotechnology and Food Processing Technology, in conjunction with the Rotary Club of Latur Midtown, orchestrated the "Domestic Milk Adulteration Inspection Camp." This initiative involved students from the B.Sc. and B.Voc Food Processing Technology programs. Dr. Dande conducted a demonstration session for the students a day prior, elucidating the significance of various tests involved along with the explanation about use of each and every test which ultimately enhanced the students conceptual knowledge about the

significance of milk properties. Subsequently, on the following day, students conducted tests on milk samples provided by volunteers, comprehensively explaining the results. This hands-on experience heightened their understanding and awareness of the diverse properties present in milk through testing procedures.

**v. Conclusion, with Feedback on the Programme**

The "Domestic Milk Adulteration Inspection Camp" successfully achieved its objectives of raising awareness, providing education and training, fostering collaboration, and empowering stakeholders to combat milk adulteration effectively.

**vi. Appendix: List of participants.**

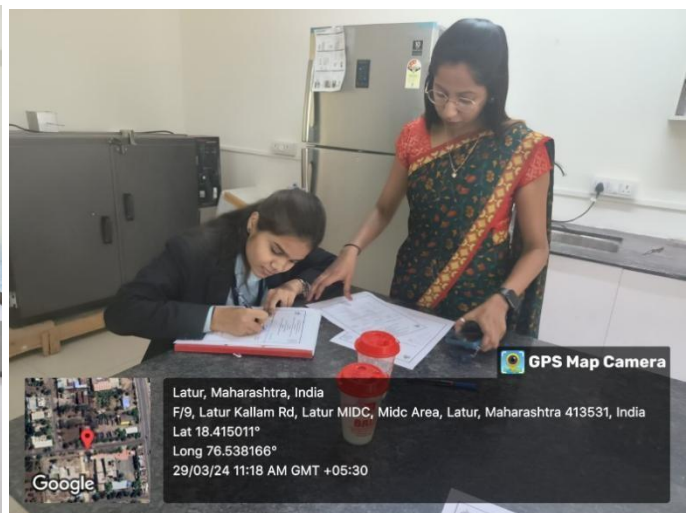
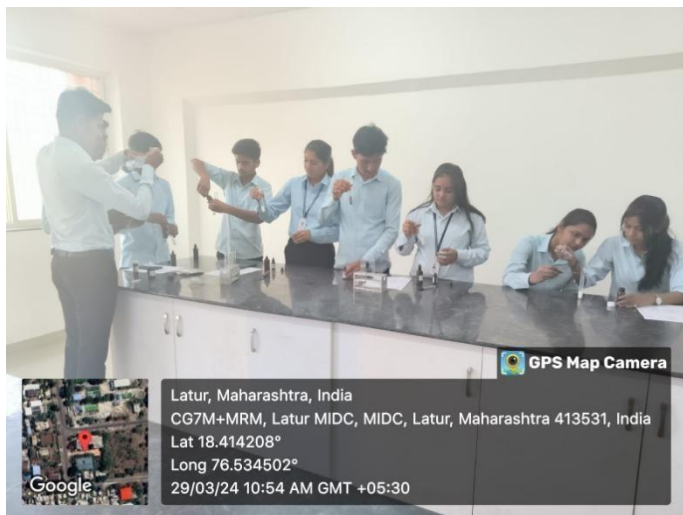
**Date:** 30/03/2024

  
**HoD  
Head**  
Department of Biotechnology  
Rajarshi Shahu Mahavidyalaya  
(Autonomous) Latur-413 531



  
**Principal**  
PRINCIPAL,  
Rajarshi Shahu Mahavidyalaya, Latur  
(Autonomous)

### C) Geotagged Photographs/ Screenshots:



Students checking the purity of the milk during the "Domestic Milk Adulteration Inspection Camp," organized by the Department of Biotechnology and Food Processing Technology in collaboration with Rotary Club of Latur Midtown.



Participants engaged in discussions regarding the quality assessment of the tested milk.

Faculty, students and Participants with their domestic milk sample in "Domestic Milk Adulteration Inspection Camp,"

**D) Brochure of the program:**



The brochure features a green header with logos on the left and right, and central text. The main title is on a dark grey bar. A central image shows hands holding test tubes. A green box on the left contains sample instructions. The footer has a dark grey bar with event details.

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## DOMESTIC MILK ADULTERATION INSPECTION CAMP

**Sample**

Bring 200ml of homemade, unheated or chilled milk in a clean, dry, airtight bottle. Milk from any company or bag should not be brought

**Date: 29 March 2024** **Time: 10 AM** **Venue: B.Voc. FPT Lab**

Made with PosterMyWall.com





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**Department of Biotechnology and Food Processing Technology**  
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**Domestic Milk Adulteration Inspection Camp.**  
**List of Participants**

Sr. No.	Name	Class	Gender	Signature
1.	Bachke Mohini Dipak	B. Voc FPT III Yr.	F	
2.	Dake Nivrutti Diliprao	B. Voc FPT III Yr.	M	
3.	Gadlod Ketan Manohar	B. Voc FPT III Yr.	M.	
4.	Jadhav Vikas Dattatraya	B. Voc FPT III Yr.	M	
5.	Mamde Akash Narayan	B. Voc FPT III Yr.	M	
6.	Phad Pankaja Bapurao	B. Voc FPT III Yr.	F	
7.	Sawant Ashok Balasaheb	B. Voc FPT III Yr.	Male	
8.	Suryawanshi Shailesh Kerba	B. Voc FPT III Yr.	Male	
9.	Vadetwar Pavan Shankar	B. Voc FPT III Yr.	M	
10.	Deshpande Shruti Sanjay	B. Sc BT I Yr.	F	
11.	Garad Pooja Rajendra	B. Sc BT I Yr.	F	
12.	Kadam Omkar Ramdas	B. Sc BT I Yr.	M	
13.	Phad Dipali Hanumant	B. Sc BT I Yr.	F	
14.	Supekar Sakshi Balaji	B. Sc BT I Yr.	F	
15.	Surwase Pranali Shrianand	B. Sc BT I Yr.	F	
16.	Wadikar Swati	B. Sc BT III Yr.	F	
17.	Naikwadi Tanaya	B. Sc BT III Yr.	F	

Date: 30/03/2024

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Head

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